AN AMERICAN fisherman

AND

OUTDOOR WEST

ESTABLISHED 1947

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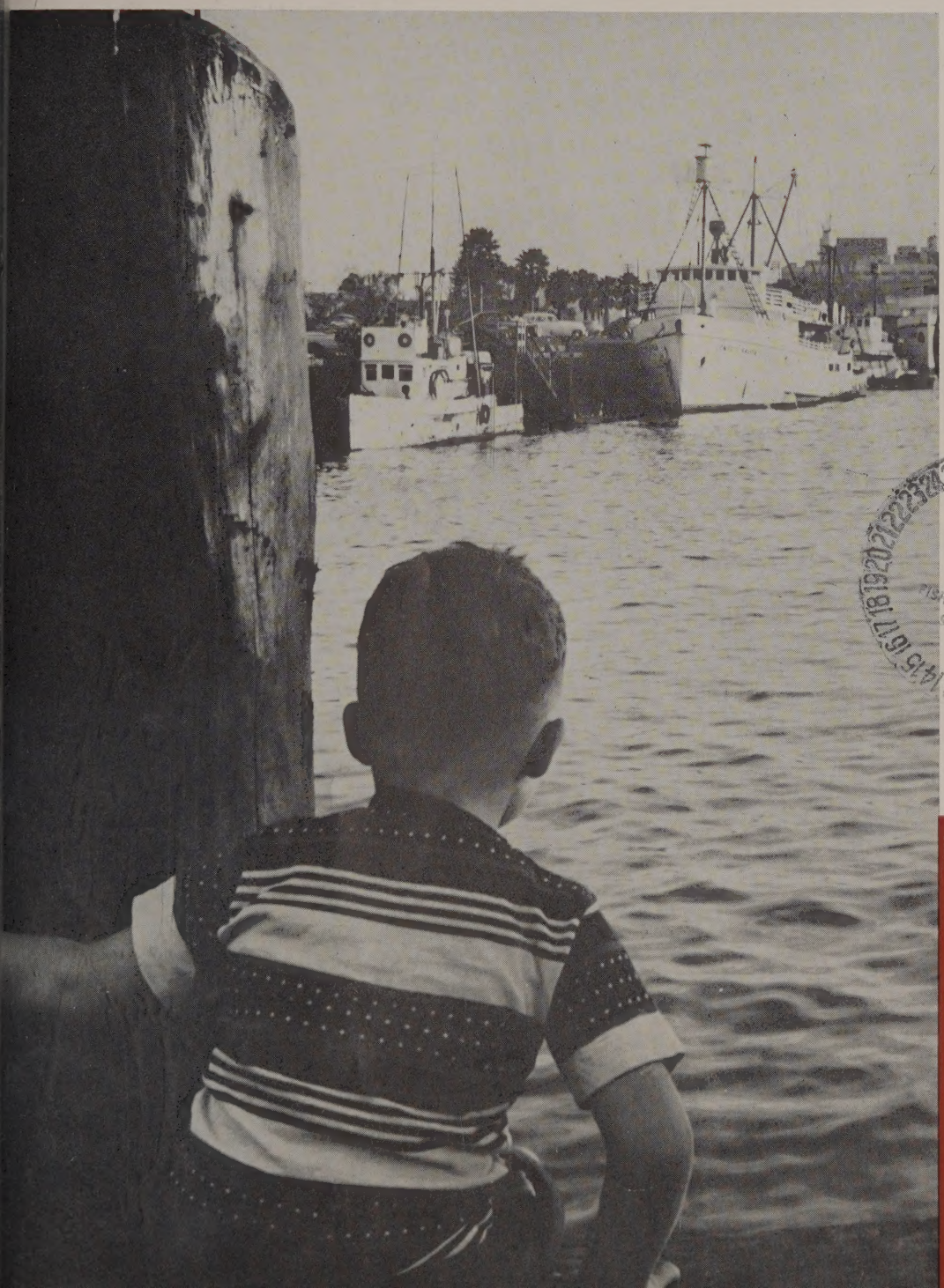

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Price Fixing Investigations

SALMON SITUATION

On October 21 the fishermen and vessel owners in the Puget Sound area of Washington State were ordered by the Federal Trade Commission to halt the fixing of salmon prices.

The Commission's order was directed against Local No. 3, Fishermen and Allied Workers Division, International Longshoremen & Warehousemen's Union, Seattle, and the Purse Seine Vessel Owners Association, Tacoma, Wash.

Thirteen canners, named in the Commission's original complaint, accepted a consent order last March prohibiting price-fixing activity . . . and they claim they have not been in violation.

TUNA PRICE

The Federal Trade Commission charged last month that most of the West Coast tuna industry is engaged in a conspiracy to fix tuna prices and prevent competition.

The complaint named the California Fish Canners' Association, Inc., and 13 of its members; the Columbia River Packers' Association; three fishermen's unions and seven boat-owners' associations, including the American Tunaboat Association in San Diego.

The complaint charged that the boat owner's associations "each year in an unauthorized manner negotiate with the canners to fix the prices paid to their members for raw tuna." It said that the unions "then enter into working agreements with the boat owners on the basis of the illegally fixed prices with the unions retaining the right to approve or disapprove such prices."

The canners are charged separately with conspiring among themselves to maintain fixed prices for canned and frozen tuna and to suppress competition. The over-all result is that the public must pay more for tuna, the complaint said.

The West Coast tuna industry, the commission said, accounts for more than 90% of the nation's tuna pack, having an annual wholesale value of $200,000,000.

Members of the industry cited in the complaint have filed their answers. Next step is a hearing scheduled for November 19 in Long Beach, California, before FTC Examiner James A. Purcell.

In San Diego, Harold F. Cary, general manager of the American Tunaboat Association, denied that the organization had participated in any illegal price-fixing, and said that the association, which represents 110 boat-owners, "conducts its business affairs in full accord with its understanding of applicable laws."

In Seattle, Bert G. Johnston, manager of the Fishermen's Co-operative Association, said he doesn't believe his group has violated any federal laws in connection with tuna prices. "We think we have acted strictly in accordance," Johnston added.

In San Pedro, Montgomery Phister, vice-president of the Van Camp Sea Food Co., said that Japanese competition has "badly hurt" the American tuna fisherman.

"The FTC seems to think that some of the things the American fishermen have been doing to defend themselves from vicious Japanese competition are in violation of its rules," Phister said. He added that the canners welcome this investigation for "if it succeeds in stamping out these unfair foreign practices it will help the industry."

Tuna Industry Increases

MORE than $35,500,000 has been paid by Southern California canners to San Pedro and San Diego fishermen for raw tuna during the first nine months of 1956.

Domestic tuna landings processed by these canners during this period totaled 132,101 tons, according to figures from the California Fish Canners Association.

This tonnage is the highest since 1951 when 135,496 tons were delivered by the domestic fleet to the Terminal Island and San Diego canneries.

"Three fishing fleets—clipper ships, purse seiners and albacore boats combined for the total catch," Charles R. Carry, executive director of the Association explained. "Broken down figures show that the clipper fleet landed 90,000 tons, purse seiners 27,000 tons, and albacore boats 14,000 tons. Clippers roam the high seas as far south as off the coasts of Panama, Ecuador and Peru for tuna, as do the purse seiners although the majority of the latter do not make such long trips for their catches, and the albacore boats numbering some 600 supply this specie with bait fishing in local waters."

Import Situation Improves

"It is interesting to note that raw imports for the first nine months of this year dropped 10,000 tons over the similar period in 1955. Figures for this year are 28,910 tons against 39,698 tons," Carry commented.

"Sales are at an all-time high with a movement of more than nine million cases from Southern California canners anticipated before the end of the year. At the same time with the year's high catch there is maximum processing by all the canneries which insures ample inventory stock for consumers during the National Fish Week, October 29 through November 3, and the forthcoming Lenten season.

"Coupled with the banner year in fishing and canning is the fact that tuna in the retail store is currently the cheapest it has been since World War II."

Japanese Economy and Export Trade

Eugene M. Braderman, Director of the Far Eastern Division in the Bureau of Foreign Commerce, recently made an address on "Japan and the United States—Jobs and Markets." Portions of the address follow for the main points mentioned also apply to the tuna industry.

. . . Farming, fishing and forestry are already terribly overcrowded in Japan and offer little promise for the future. It is to manufacturing that the young people must look for opportunity.

. . If manufacturing is to be expanded, exports must be enlarged. More exports, of course, will require more imports. Yet increasing sales abroad is the only way in which employment can be maintained for an enlarged labor force. Thus, the nature of the Japanese economy logically places a premium on industrial development and expansion with a high foreign exchange earning capacity, and a high input of labor.

Of tremendous importance to Japan, as we have observed, is the U.S. market. Curiously enough, the Japanese have not by and large applied to their export drive in this market the techniques necessary for the development of sound long-term trade relations. Japan has not consistently made an effort to produce a product of which it is proud and then to go out and sell it in the U.S. market, thus creating permanent good-will for Japanese quality goods.

Rather, Japanese businessmen have too often simply taken orders for goods which are desired in the United States and have sold them at prices so far below U.S. price levels that they have had serious impact on competitive goods produced domestically. The sum total of this activity has been that Japanese exports to the United States have increased year by year and are currently running at the highest rate since the end of World War II. The gap between exports and imports is being narrowed.

While the narrowing of this gap may be regarded as desirable, the manner in which it is being achieved has created real problems for domestic producers in the United States. And this, in turn, has begun to affect the more general commercial relationships between our two countries. For example, the U.S. textile industry feels that the influx of a large volume of low-priced Japanese goods has caused serious injury to the domestic industry. Telling charges have been made against Japanese marketing practices. There has been a concentration of sales in a few items.

Many of these items are sold in the United States appreciably below the going price—too low in many cases to build a reputation that would lead to repeat sales. And furthermore, American producers have pointed to the disruptive effect on the price structure of an entire industry of an influx of under-priced goods in particular segments of that industry.

As a result of the sizable increases in exports to the United States of a relatively few items, pressing demands have been made for the imposition by the United States of restrictive measures against certain types of Japanese goods.

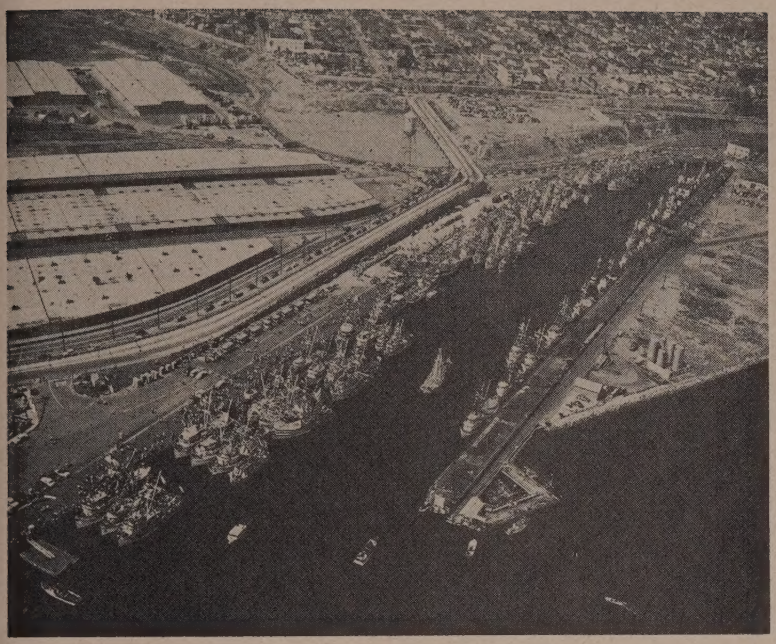
The Japanese, for their part, are sensitive to American reactions. Everywhere I traveled this past spring fear and apprehension were shown that the United States might institute measures to prohibit the import of Japanese goods. The fear was so real that we were charged with having instituted controls that do not in fact exist.

What Japan Wants

Japan naturally wants to retain its important American market. It would like to share increasingly in our expanding economy. For their part the Japanese have taken certain actions which have been designed to allay the fears expressed by various segments of American industry. Voluntary controls have been instituted by Japan on the export of a number of items and consideration is being given to others. During the last week of September, the Japanese government informed us of its decision to broaden and strengthen the program of voluntary controls on textile exports.

Efforts have been made and are to be intensified to diversify production and sales so that exports will cover a broader range of goods and will not result in undue concentration on any one. The extent to which Japan will be able to retain a large American market without developing adverse reaction depends in large measure on the success of this diversification effort. Quality controls are also important and fair pricing policies are vital.

. . . We are well aware that Japan buys more from us than we buy from Japan. And, although the gap between our exports to Japan and our purchases from Japan narrowed considerably in 1955 even in that year the balance in our favor amounted to $212 million. The picture for the first half of 1956 is about the same as that for last year.



A Busy Place . . .

LOS ANGELES HARBOR

LOS ANGELES Harbor (which includes San Pedro and Terminal Island) is cited as the world's foremost fishing port with more than one-third of the entire nation's fresh and canned fish requirements being produced here annually.

In furthering this great industry the Los Angeles Board of Harbor Commissioners has, during the last five years, spent more than $4,000,000 in new construction to improve harbor facilities for it.

Plans are currently being made for continued construction and improvements during the next 10 years.

Dr. Elton C. Spires, member of the L.A. Board of Harbor Commissioners, recently said that 1100 commercial fishing boats are bringing in more than 419,000,000 pounds of tuna, sardines, mackerel, anchovy and miscellaneous fish each year. This large catch has a commercial value of $46,100,000. Most of it is processed by canneries right in the Harbor area . . . and they turned out more than 7,500,000 cases of canned fish valued at $90,531,000 last year.

This important segment of Southern California economy supports the families of about 3700 commercial fishermen and 5000 cannery workers. The total investment in fishing boats and canneries is estimated at $275,000,000.

The 5000 persons employed in these canneries receive an annual payroll in excess of $15,000,000.

In the most recently reported three-month period, the canneries paid commercial fishermen over $13,000,000 for their catches of tuna, sardines and mackerel.

Two of the industry's important annual promotional events were held last month . . . National Tuna Week September 13-20 and the 10th Annual Fishermen's Fiesta September 15 and 16.

Types of Boats

This fishing fleet is divided into two general categories: the boats known as purse seiners, which employ huge nets; the clippers or jig boats whose crews use poles. They range in size from small two-man craft to big $300,000 long-range boats with capacities up to 600 tons of fish. Many of the big boats go to the waters off Costa Rica, Ecuador and Peru, 2000 miles away, in pursuit of their elusive prey.

The purse seiner carries a huge net and a couple of dinghies which are used to play the net out in a great circle around the school of fish. This net has floats along the top, with weights and a strong metal "purse string" along the bottom. When the catch is inside the net, this wire string is drawn tight, making an open-topped purse of the net, which is then pulled aboard and the catch unloaded.

In pole fishing, tuna are caught with one, two and three-man pole setups. The wary tuna, weighing as much as 200 pounds, are lured to the barbless hooks with bait, usually anchovetta in tropical waters, and jerked aboard with a mighty heave that requires practice and often more than one pair of brawny arms.

Handling the Catch

Each boat is equipped with its own freezer units. First the fish are put in 28° sea-water wells, salt is added and the temperature dropped to 20 degrees, freezing the fish. The water is then drained off and ammonia coils in the wells maintain the temperature at 20 degrees until the fish are brought back to the home port and unloaded at the cannery

Here at the canneries the tuna are eviscerated, washed and put in wire-mesh baskets for cooking in steam retorts at 218 degrees for three to six hours. Next they are cooled for 10 to 12 hours, then the skin and dark meat are removed on the cleaning tables.

It takes over two pounds of raw fish to make one pound of canned tuna. After cleaning, the meat is chopped to the desired size . . . chunks, bits or flakes . . . and packed in cans. Before the cans are sealed, salt and salad oil are added. The sealed cans are then given another 90 minutes of cooking in what amounts to a pasteurization process.

Forty per cent of the nation's canned fish is produced in California and, with the 16 largest of the State's 52 canneries located in the Los Angeles Harbor area, 90% of the State's fish pack is produced there.*

New Process Helps to

KEEP FISH FRESH

THE Canadian government has cleared the use of the antibiotic process "Acronize" to halt the growth of bacteria responsible for the deterioration of fish from the time it is caught to the time it reaches the consumer.

Acronize has been approved in the United States for use on poultry. Additional formulas now are being developed for use on red meat, fish and other perishable food products. Experience in Canada will be quite interesting.

The process, developed by American Cyanamid Company, employs the antibiotic Aureomycin (chemical name, chlortetracycline) to keep fish fresh for at least one week longer than is possible with ordinary refrigeration methods alone.

According to the Fisheries Council of Canada, the annual catch of fish and shellfish north of the border is around 2,000,000,000 pounds. Industry sources estimate that at least 17% of this fish spoils before the boat docks at the pier. Another 6% is lost before it reaches the market. All told an estimated $25 million worth of Canadian fish is spoiled by bacteria each year. In addition, research shows 40% of the ocean fish reaching consumers in Toronto, Montreal and Ottawa had lost their original fresh taste and appearance, though still regarded as edible.

To reduce the high deterioration rate in the fishing industry, Acronize will not only extend the storage life of fish aboard ship but also will allow fishing vessels to range farther out to sea to tap new, unexplored schools of tuna, salmon, mackerel, and other well-known fish and to market other delicacies now inaccessible of economically impractical with present storage methods.

The process also is expected to result in great savings to the canning industry. It will lengthen the canning season and reduce overtime work by keeping the fish fresh longer.

The process now cleared by the Canadian government involves the addition of about 4.5 grams of Acronize to the freezing cans (along with the necessary water) to make a 300-pound cake of ice.

The Acronize is used in such small amounts that it has been impossible to detect any remaining in the fish after they are cooked. The cost to protect a pound of fish with the process is a small fraction of a penny, which is more than offset by the spoiling it prevents. The cost of enough Acronize for a ton of ice is about two dollars.

Dr. Wilbur H. Miller of American Cyanimid Company, in describing how Acronize maintains the freshness of fish, points out that healthy animals have a built-in mechanism to hold bacteria in check. However, he says that when an animal is killed, there is nothing left to fight off the invaders, which thus are free to multiply and cause spoilage. Fish are highly perishable and require a good deal more care in handling than other protein foods. Acronize is a supplement to good handling, proper sanitation, refrigeration and fast transportation.

King salmon and halibut caught at Neah Bay in the State of Washington were eviscerated, packed in ice, trucked to Seattle and shipped to the New York market through regular commercial channels. The salmon packed in ice containing five parts per million of Aureomycin were fresh, sweet and uniformly pink when they arrived at the East Coast 13 days later. The halibut shipped the same way were firm on arrival. Both fish remained marketable until the 20th day, or one week after they reached the East.

Accompanying shipments of salmon and halibut packed in ordinary ice arrived with up to 300 times as many bacteria per gram and were unsaleable on arrival.

Sea bass caught off the Jersey coast and dipped in water treated with Aureomycin and then packed in Acronize ice remained fresh for 11 days, four days longer than sea bass preserved by ordinary methods. Similar results were obtained when the experiment was tried on scrod from Boston, red snappers from the Gulf of Mexico and sardines from Maine.

Spokesmen for American Cyanamid emphasize, however, that Acronize is an additional safeguard and not a substitute for fish refrigeration and good sanitation practices. The company has set rigid, high standards for its purchasers to prevent Acronize being used in lieu of sound and sanitary processing methods.

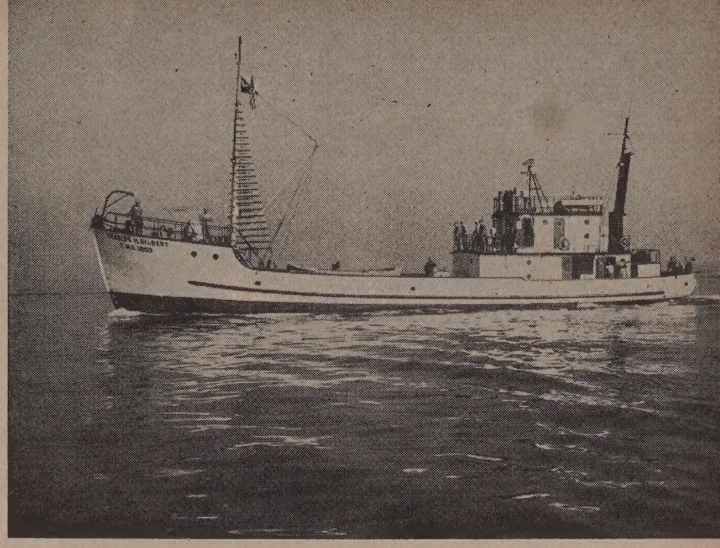
Frozen Fish Stick Plants for Russia

According to press reports, the Soviet Fisheries Minister announced at a press conference that orders had been placed with a firm in Toronto for C$4.5 million worth of fish stick plants. The announcement was made at the end of a three-week tour of Canada by the Soviet fisheries delegation headed by Minister Ishkov.

The fish stick plants, at a cost of about C$360,000 each will consist of complete processing equipment from the machine that handles the frozen blocks down to the frozen packaged product. The first complete plant is expected to be delivered in about six months. The others will follow subject to modifications to meet Soviet requirements.

Negotiations are under way with other Canadian firms for other types of fish-processing machinery and refrigeration equipment. In addition, the Soviets are interested in buying a fleet of trawlers build along the lines of new experimental trawler under construction in British Columbia.

POFI CRUISE REPORTS



The M/V Charles H. Gilbert

Summer cruise No. 32 of the Fish and Wildlife Service research vessel *M/V John R. Manning* covered waters around the Aleutian Islands eastward from July to September 1956.

Summer albacore abundance and distribution north of the Hawaiian Islands were determined by trolling and with gill, and trammel nets.

Catches along the first section, 174°W. longitude, taken during late July and early August showed that albacore were present within the latitudes 41°N. through 46°N. with centers of abundance around 43°N. and 45°N. Subsequent trolling carried out during mid-August suggested that the center of abundance was located farther north roughly between latitudes 46°N. and 47°N. Albacore were abundant within these latitudes as far east as 160°W. longitude and then decreased progressively until none were taken at 145°W. longitude.

A total of 604 albacore were taken during the cruise; 453 in the gill nets, 47 in trammel nets and 104 on troll lines. Of the latter, 86 fish were tagged and released.

One hundred and thirty-nine albacore were tagged for a tuna condition study. The results of this study showed that only 2% were rejected by the cannery and that there probably was no significant difference in condition between fish taken in the gill and trammel nets.

Cruise 30, Charles H. Gilbert

The *Charles H. Gilbert* returned from a fishery survey of the Marquesas area on September 26. During the course of the cruise she fished some 19 longline stations. Catches were not spectacular though of considerable interest were the fair numbers of albacore taken by longline in the vicinity of the Marquesas Islands. A survey of the surface tuna school resources in the Marquesas area was completed.

During the two weeks of the survey 16 schools were sighted and approached, but nearly all of these were wild and easily dispersed. Ten of the schools were chummed with Marquesan sardines and, of these five were identified as consisting of small skipjack. One school was fished in a semi-commercial manner and yielded about 1700 pounds of 5-pound skipjack.

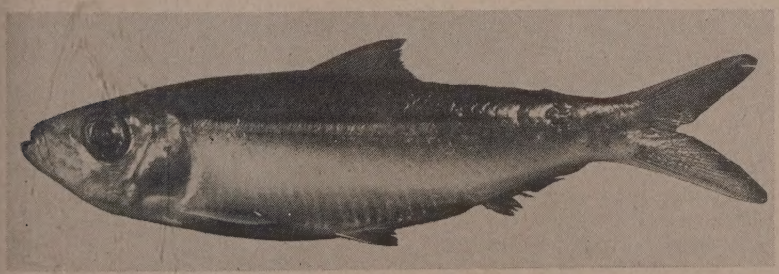
The period of the survey was winter for the Marquesas Islands and the scientists participating in the survey observed that the outlook for fish was almost identical to the situation that prevails around Hawaii during the northern winter.

Tuna bait was found in reasonable abundance. During the course of the survey about 235 buckets (about 7 pounds each) of the Marquesan sardine were taken. They appeared to be good tuna bait, for when chummed they remained near the surface, formed small schools, and frequently swam toward the ship.

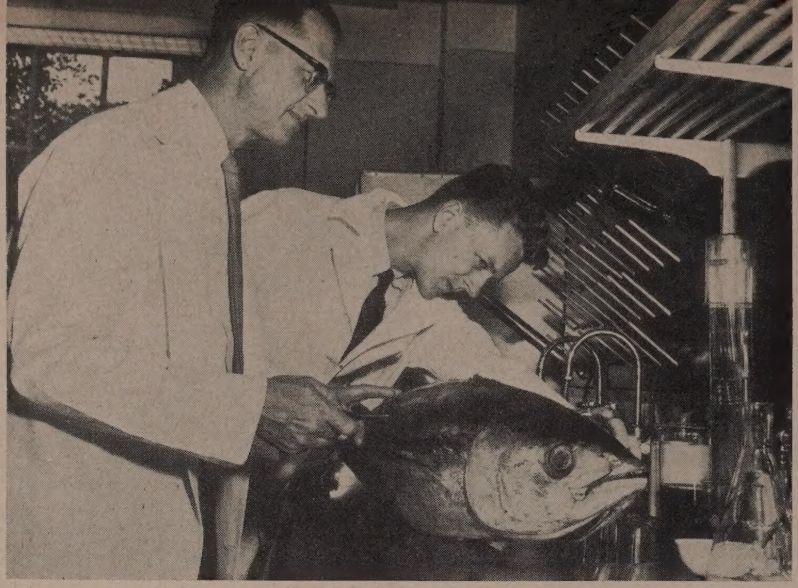
Bait in Hawaiian Waters

Prior to returning to Hawaii the *Gilbert* collected 62 buckets of the sardine at Taiohae, placing them in her bait wells on September 16. Despite resting overnight prior to the vessel's return to Honolulu, virtually all the fish in one bait well were dead by September 19, but 21 buckets in the second bait well survived in fine condition and were released at Hanauma Bay, Oahu on September 26. A commercial fisherman captured a Marquesan sardine on September 27, 18 hours after the plant was made and about 30 miles from Hanauma Bay. This single capture is the first evidence of the presence of the sardine in Hawaiian waters.

POFI scientists have just completed an extensive series of tests of *Tilapia messambica* as tuna bait in Hawaiian waters. It is the consensus that small Tilapia (less than three inches in length) are excellent skipjack bait though perhaps not as good as the native Hawaiian anchovy. However, the Tilapia are much hardier than anchovies and can stand up for longer periods in the bait wells. Plans are being formulated to ascertain whether or not Tilapia can be provided to commercial fishermen at a cost that will permit their use as skipjack bait.



The "sardine" of the Marquesas



YELLOWFIN TUNA, backbone of the California tuna industry, is examined in the newly-completed Marine Food Technology laboratory, University of California, Berkeley, by Harold S. Olcott (left), professor of marine food technology, and Eystein Einset, chemist in the U.S. Fish and Wildlife Service, which is cooperating in the U.C. study of marine food resources.

RESEARCH ON SEAFOODS

California's first laboratory of basic research in sea food technology has been established on the Berkeley campus of the University of California.

The laboratory is equipped for experimental research on problems connected with the processing and preserving of sea foods. Emphasis at present will be on finding the causes and possible cures for fish deterioration through oxidation.

Head of the laboratory is Harold S. Olcott, professor of marine food technology. He is assisted by Eystein Einset, chemist in the U.S. Fish and Wildlife Service, which is cooperating in the U.C. Institute of Marine Resources study.

Work done at the laboratory will be basic research on the chemistry and biochemistry of fish, Olcott said, between the time it is caught and the time it is eaten. Emphasis will be on ways of preventing the changes that lead to off-flavor, off-color, off-odors and toughening.

Establishment of the laboratory is part of the planned development of the University's Statewide Institute of Marine Resources, established in 1954. Its headquarters are on the La Jolla campus.

With expansion of the Institute program a wide variety of other lines of inquiry may be possible, Olcott said. These would include such possibilities as plant nutrients from fish byproducts, synthesis of new food products from whole fish, or fish constituents, and new methods for processing marine products not hitherto considered edible.

U.S. Fishery Services

The United States expended $13,975,000 in the fiscal year ending June 30, 1956, on research and services for its commercial fisheries, according to a report released by Secretary of the Interior Fred A. Seaton.

The report shows that $4,733,000 was spent in salmon research and services tuna activities got $1,504,000 of which $1,386,000 was spent on the Pacific fishery; oysters got $1,068,000 of which $984,000 was spent on Atlantic and Gulf of Mexico problems; for sardines $1,184,000 was spent with $957,000 going to the Pacific; while $613,000 was spent on the Atlantic and Gulf of Mexico shrimp fishery. The menhaden and halibut fisheries each got $245,0000.

The report puts shrimp in the first position in value of catch at the boat, third at the level of the processor and primary wholesaler, and second at the retailer level. Tuna ranks first for the processor and primary wholesaler, first for the retailer and second for the fisherman. Salmon is second for the processor and primary wholesaler, third for the retailer, and third for the fisherman.

California heads the list of fishing craft in operation with more than 10,000 out of a total of about 87,000 craft. California, Massachusetts, and New Jersey are rated one, two, three, in volume of catch; California, Massachusetts, and Florida are one, two, three in the value of the catch.

Fishery Research Expenditures for Fiscal 1956

America expended $13,975,000 in the fiscal year ending June 30, 1956, on research and services for its commercial fisheries, according to a report released by Secretary of the Interior Seaton.

Categories included in the report cover expenditures for biological research, hatchery and river basin studies, exploratory fishing and gear research, technological studies (refrigeration, utilization of products, etc.), collection and publication of statistics and market news data, economic studies, market development and education activities, and various other types of research and services.

The report shows that $4,733,000 was spent in salmon research and services; tuna activities got $1,504,000 of which $1,386,000 was spent on the Pacific fishery; oysters got $1,068,000 of which $984,000 was spent on Atlantic and Gulf of Mexico problems; for sardines $1,184,000 was spent with $957,000 going to the Pacific; while $613,000 was spent on the Atlantic and Gulf of Mexico shrimp fishery. The menhaden and halibut fisheries each got $245,000. Research and services for all varieties of fresh-water fish amounted to $917,000. The remainder of the funds were distributed among numerous other fish.

More than half of the $4,015,000 supplied by States went to three varieties of fish, salmon research and development work getting $983,000, eastern and southern oyster projects receiving $706,000 and $638,000 for work on the Pacific sardine.

The International Commissions funds were distributed in the interests of three fisheries: salmon, $282,000; tuna, $198,000; and halibut, $188,000.

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TERMS OF THE NEW FISHERIES LOAN FUND

Terms and conditions for the granting of loans under the newly created fisheries loan fund, authorized by the Fish and Wildlife Act of 1956, have been announced by Secretary of the Interior Fred A. Seaton. The loan fund will be administered by the Fish and Wildlife Service.

The loan fund was created under the authority of the new Fish and Wildlife Act, approved by the President on August 8, which empowered the Secretary of the Interior "to make loans for financing and refinancing of operations, maintenance, replacement, repair, and equipment of fishing gear and vessels, and for research into the basic problems of fisheries."

Secretary Seaton explained that the rate of interest on all loans granted is fixed at 5% per annum. The period of maturity of any loan shall be determined and fixed according to the circumstances, but in no event can it exceed a period of 10 years.

Loan application forms and instruction sheets for filling out the forms, plus a copy of the regulations as signed by Secretary Seaton can be obtained from the U.S. Fish and Wildlife Service, Washington 25, D. C.

Persons in the United States and territorial possessions who desire loans should obtain an application form and instruction sheet from the nearest Fish and Wildlife Service Fishery Market News Office. These offices are located in New York City, Boston and Gloucester, Mass., Hampton, Va., New Orleans, La., San Pedro, Calif., Seattle, Wash. and Chicago, Ill. In Alaska applications may be obtained from the FWS Fishery Products Laboratory in Ketchikan and the FWS office in Juneau; in Hawaii from the FWS Laboratory, 2570 Dole Street, Honolulu.

Eisenhower Congratulates The Fishing Industry

President Eisenhower honored the commercial fisheries and National Fish Week (Oct. 29-Nov. 3) by telegraphing Harry A. Trimm, Jr., the chairman of the Fish Week Committee:

To the fishing industry of America, I send greetings. Every part of your industry contributes its share to the national economy and to the nutritional well-being of our citizens. The combined work of fishermen, processors and distributors enables this country to enjoy the widest variety of fish and shellfish in the world. My congratulations go to you 87,000 commercial fishermen and to the fishing industry which supplies the nation with more than 4½ billion pounds of seafood every year.

(signed) Dwight D. Eisenhower.

The nation's fisheries, in cooperation with the U.S. Fish and Wildlife Service, designated "Fish Week" because late fall is the logical time in which to promote fishery products. Catches are at their heaviest during the summer and early fall, millions of pounds have been quick-frozen or canned, a wide variety of products is available, and prices are down.

The fisheries are America's oldest industry. Today the total annual catch amounts to 4,600,000,000 pounds of fish and shellfish, worth $325,000,000 to the fishermen. The industry in turn has an investment of millions of dollars in boats and other equipment and employs hundreds of thousands of men and women.

Japanese Exploring South Atlantic Fishing

In response to an invitation from the Brazilian government, the Japanese Fisheries Agency are sending one of its research vessels to Brazil to conduct a survey of underdeveloped fishing grounds in the South Atlantic. The survey ship is the *Toko Maru* (1,100 gross tons), one of the government's most advanced ships, with modern equipment and facilities, carrying 40 crewmen and eight researchers. The ship will engage mainly in trawling, and if it is found commercially profitable, the Fisheries Agency hopes to develop a joint Brazilian-Japanese fishing venture.

Silver Salmon Taken in Sacramento River

Possibly the first adult silver salmon ever taken in the Sacramento River has been trapped at California's Department of Fish and Game Tagging station at Fremont Weir near Knights Landing.

Fisheries biologists say there is little doubt that the 16.7-inch fish was the first return from some 60,000 yearling silvers planted in Mill Creek last spring. Some of these fish were as much as nine inches long when stocked in the creek, which is a major salmon and steelhead spawning tributary of the Sacramento.

It is not unusual for steelhead to be planted as yearlings in the spring and return upriver from the ocean in the fall. The silver salmon trapped and examined by the biologists was mature and probably would have spawned later this fall.

The experimental plant of silvers was made in the hope that a run of silvers could be established in the Sacramento system. They enter coastal streams both north and south of the Golden Gate, but never have entered the Sacramento River system before.

Japanese Overseas Fishing Venture

In an effort to develop new fishing grounds to relieve overfishing in the coastal waters of Japan, the Japanese Fisheries Agency has asked for appropriations in the next fiscal year to station a fisheries officer at Singapore. Also planned is an overseas fisheries promotion association which will be subsidized by the government.

In Singapore the officer planned to supervise fishermen operating in the Indian Ocean and surrounding waters, promote joint fishing ventures with Singapore and Malayan authorities, and develop markets for Japanese fisheries products. The proposed Japanese overseas fisheries promotion association will be an advisory organ to the government in overseas fisheries development and planning. In addition, it will take an active part by conducting surveys, opening overseas consultant offices, and developing overseas markets. The undeveloped fishing grounds which the Japanese are currently interested in are waters of the east coast of South America, the Persian Gulf, and the Red Sea.

Fish and Shellfish Available for Holiday Season

Good supplies of staple and specialty types of fish and shellfish will be available for the holiday and pre-holiday events of the fourth quarter of 1956, reports the Fish and Wildlife Service in the October-December issue of *Commercial Fisheries Outlook.*

Such items as oysters, shrimp, crab, clams, lobster, tuna, sardines, salmon, halibut, fish sticks and fillets, as well as other fish will be in good supply although the available quantities of some of these items will be lower than a year ago. Prices for fresh and frozen fish and shellfish products will be slightly higher but the general level of canned fish will be somewhat lower.

The quarter should see additional interest resulting from the adoption of voluntary Federal standards for fish sticks and an upturn in that sector of the fishing industry is expected.

Cold storage stocks are down about 7% below last year but the supplies are still ample with some items even being in better supply. Landings will follow the seasonal pattern which means reduced activities in some fisheries.

The Alaska salmon pack, low last year, show a gain. The Alaska pack as of September 1 this year was 2,819,000 standard cases, a 21% increase over the pack of September 1, 1955. The total pink salmon pack was down slightly but increases in the red and chum salmon packs more than offset the loss.

Oyster production will be in evidence on all coasts although the Atlantic oyster beds are still showing the effects of the hurricanes of recent years. The Pacific Coast oysters will be in an expanded supply.

Shrimp landings up to the end of August were below expectations but September and October are the peak months for shrimp production barring unforeseen weather conditions.

Lobster production in Maine was down one third and the landings will experience their usual sharp drop during the latter part of the quarter. However, the harvest to date is nearly four and a half million pounds, which means that there will be fair supplies for the lobster lovers.

Tuna is in good supply with the pack already 13% ahead of the corresponding period of last year. The halibut supply is higher than in 1955 and will be considerably more than 60 million pounds, due to the extended fishing period. Maine sardine production is higher than in 1955; California expects a normal pack.

Japanese Canned Salmon

The British Board of Trade has announced that arrangements for further imports of Japanese canned salmon have been made. Imports of canned salmon will be made to a value of US$4.2 million and import licenses will be valid up to September 30, 1957, according to a dispatch from the U.S. Embassy in London.

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TO CONGRESS

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TOO MANY FEMALES

HARVESTING SEALS

AS a step toward maintenance of the Pribilof fur seal herd at an optimum level—in terms of both biology and economics—the 1956 operations have been expanded to include the harvesting of some female seals, Director John L. Farley of the Fish and Wildlife Service of the Department of the Interior said recently.

About 30,000 females are to be taken in the harvest, and the information which will be obtained this year relative to the time and conditions for taking females will give the Fish and Wildlife Service, which has the responsibility for the seal herd, the design of its future operations.

The Pribilof Islands fur-seal herd was near extinction in 1911 when pelagic sealing—harvest on the high seas—was banned by treaty. The herd numbered only 125,000 animals at that time, compared with 1,750,000 today. The first step in restoration of the herd following ratification of the 1911 Convention was to discontinue all land killing for five years. At that time killing of males was resumed, but was limited only to those surplus to the needs of the growing herd. All of the females were needed during this restoration period, but a part of the male population was surplus because these animals are polygamous, having harems of 50 or more females, although at birth they are present in equal numbers. By this method of management, approximately 2,000,000 surplus male seals were killed during the restoration. The herd now is fully restored.

Fish and Wildlife Service officials anticipate that killing 30,000 cow seals a year will relieve the congested rookeries and reduce pup mortality. As a result of the increased pup survival, because half of them are males, there will soon be more three and four year males in the herd and a larger harvest possible without any decline in the herd's productivity. In short, an added harvest is substituted for annual mortality.

The Pribilof Islands in Bering Sea are five in number, the largest being St. Paul Island. It is 14 miles in length. St. George Island, 40 miles away, is second in size—about 10 miles in length.

Records show that before 1834 the Russians, who at that time owned Alaska and the Pribilofs, took 2,000,000 seal pelts. Because of the decrease in the size of the herd, the Russians placed restrictions on the harvest and from 1834 until the United States took over the Islands with Alaska in 1867, only 600,000 pelts were taken.

From 1870 until 1910 the United States permitted the land killing of seals on a lease basis. During the first 20-year period the taking of 100,000 pelts a year was permitted. The total harvest for that period was 1,927,377 pelts which brought the United States Government $6,020,152 in revenue. During the next 20 years there was a sharp decrease in numbers of seals and the take was only 342,651 pelts for which the Government received $3,453,844. In addition, many thousands of seals were killed during this period by small vessels operating on the high seas without regard for the future of the resource. Pelagic sealing was wasteful, since many killed animals were lost, and since the killing was indiscriminate.

Then in 1911, the pelagic sealing was banned and land killing was discontinued for five years. Since then the harvesting of the Pribilof Islands' seals has been exclusively on land as a United States Government responsibility, administered first by the Secretary of Commerce and now by the Secretary of the Interior. *

Japanese Tuna Research

A tuna fisheries research council consisting of 25 members, all of whom are experts drawn from various sectors interested in tuna, including universities, has been organized by the Japanese Ministry of Agriculture and Forestry. The Council will study and carry out research on tuna resources, production and sales as they relate to the Japanese economy.

The Council will aim to help the industry improve productivity, expand domestic sales, and increase the export of tuna products. The new organization should not be confused with the Tuna Export Council, which was organized by the tuna industry on a private basis and handles export matters with the United States.

Alaska Attracts Sportsmen

Outdoor men in increasing numbers are visiting the "Lost Frontier" in Alaska because they see a chance to dip a line, set a trap or draw a bead on moose or bear.

A sportsman who has made several trips there says he has dragged in 50-pound salmon, trout weighing 15 pounds or more and pike which stretch the scales at 30 pounds. He calls it "hunter's heaven."

The prize catch is the Alaskan brown bear, said to be the largest carnivore on earth. These fellows weigh in at about 2,000 pounds and grow up to 11 feet. They get more than a little mean when wounded.

The brown bear is a first cousin of the grizzly, and no friend of man. He prowls the areas around the salmon streams near the coast and among the mountain ranges of Central Alaska.

Black bears range over nearly three-fifths of all Alaska. Polar bear, weighing from 700 to 1600 pounds, are there and they are mean critters, too.

There also are deer and caribou. The wandering caribou forever is on the move. He is kin to the reindeer and travels hundreds of miles each year over migratory routes.

Changes in N.C.A. Northwest Branch

Walter Yonker has been named Manager and Chief Examiner of the National Canners Association Northwest Branch Laboratory at Seattle, and Dr. Ivor G. Jones, Assistant Manager and Chief Chemist. Appointment of both men to their respective posts was effective October 1 and was made on recommendation to the Association of the Advisory Committee of the Northwest Branch. The appointments were made following the retirement of Dr. Ernest D. Clark after 37 years as Director of the Branch.

Operation of the Control Plan is one of the principal functions of the Northwest Branch Laboratory. Both of the new appointees are thoroughly grounded in the policies and techniques of its operation.

FWS CRUISE REPORT

The FWS exploratory fishing vessel *John N. Cobb*, surveying waters off Southeastern Alaska for bottom fish during cruise No. 29, left Seattle on October 1 and is scheduled to return on November 16.

The bottom trawling exploration will be concentrated on the continental shelf and slope from Dixon Entrance northward to the southern end of Baranof Island. Commercial-size otter trawls will be used, and extensive echo-sounding will be carried out to determine the extent of suitable bottom, as well as species and quantities of marketable trawl fish present in these waters at this time of year.

Commercial fishermen have requested exploration of these grounds since it has become necessary for them to go farther from port in recent years in order to bring in good catches. It is thought that species such as Pacific Ocean perch, cod and "sole" may be present off Southeastern Alaska in quantities sufficient to support profitable fishing. Navigation charts indicate that a considerable part of the bottom is rocky, but certain places appear to be satisfactory for trawling on sand and mud bottom.

Foreign Trade Program

The special Boggs subcommittee of the House Ways and Means Committee has concluded the first round of public hearings in its current consideration of tariffs and trade. Ninety witnesses appeared and included representatives of agriculture, industry, government, labor, and specialists in the field of tariffs and trade.

The agenda included the escape clause and peril point; the national security amendment; Section 22 of the AAA; anti-dumping, countervailing duties and unfair competition; quotas; the Buy-American Act; and restrictive trade practices engaged in by foreign countries.

Some of the industry witnesses criticized policies of the State Depart on foreign trade. Additional hearings are being planned for mid-November on specific legislation pending before the Ways and Means Committee. Plans are also being considered for the subcommittee to go to Europe next year to study the effect of our trade policies abroad.

TARIFF COMMISSION REPORTS

The Tariff Commission has made public a letter recently received from the White House which sets forth the policy to be followed concerning the release of reports of Commission investigations. In the past such reports have not been released by the Commission to the public until their release has been authorized by the President. Now an amendment requires the release of the Commission's report to the President in "escape clause" cases at the time the report is submitted to the President.

"Except in specific cases where, for reasons of the national interest, circumstances may indicate otherwise, the Tariff Commission is hereby authorized to make public at the time of submission to the President all future reports to the President of investigations made pursuant to sections 336 and 337 of the Tariff Act of 1930, subsections (a) and (d) of section 22 of the Agricultural Adjustment Act, as amended, and paragraphs 1 and 2 of Executive Order 10401."

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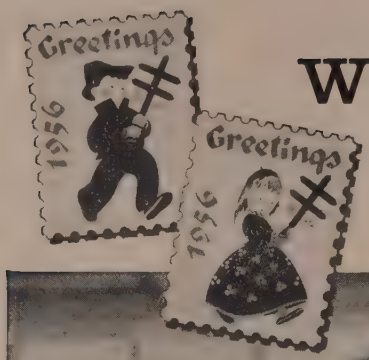

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PAN AMERICAN FISHERMAN

Fish Run Protection Facility Completed in California

The United States Bureau of Reclamation's $1,000,000 installation for protecting salmon and striped bass at the Delta-Mendota Canal intake near Tracy, Calif., will go into operation soon. It is the largest of its kind in the world and was developed after two years of experimenting with various methods aimed at protecting fish life. The California Department of Fish and Game provided technical assistance in planning the facility, as did the U.S. Fish and Wildlife Service and the California Department of Water Resources.

The Tracy Fish Salvage Facility, as it is officially termed, is described as a unique method of collecting fish and bypassing them around the Tracy Pumping Plant to prevent their destruction and to avoid damage to the pumping system. Salmon and striped bass during their spawning runs will benefit principally, but other species will benefit also.

The site is about halfway between Tracy and Brentwood where Alameda, Contra Costa, and San Joaquin Counties meet. The fish-salvage facility is expected to become the model for several others throughout the west where major water diversions are contemplated.

Tuna Most Popular Canned Fish

Canned tuna was served at least once during the 12 months prior to July 1 in 76% of all households in the United States. Canned salmon was served in 69% and sardines in 50% of the households.

The relative ranking of these three species of fish varies somewhat among regions. Canned tuna was most popular in the West, being served in approximately 88% of the homes. Canned salmon was most frequently used in the North Central region where it was more popular than canned tuna, 75% to 72%. Canned sardines were used most often in the South where 55% of the housewives served them.

Canned shrimp and canned oysters were less widely distributed, with each being served in about 23% of the homes on a national basis. The percentage of families using both of these shellfish items was greatest in the West. The use of canned shrimp was lowest in the South (16%) while the serving of canned oysters was lowest (14%) in the Northeast.

These findings are based on a June, 1956 scientific sample survey of 2,700 households distributed throughout the United States. A large amount of other data was obtained on household consumer's preferences for canned fish and shellfish.

Final results of the survey, which is being financed by funds made available by the Saltonstall-Kennedy Act to help the domestic fishing industry increase the demand for fishery products, are scheduled for publication the early part of next year.

So. Calif. Seafood Week

The Second Annual Southern California Seafood Week, scheduled for October 29 to November 3, this year, is the culmination of 12 months intensive planning by members of the fishing industry in this area, represented by the Southern California Fisheries Association. Timed to run concurrently with National Fish Parade, the Southern California program is strengthened by this nationwide promotional effort. A big publicity and advertising program is scheduled.

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BIGGER AND BETTER FISHERY MARKET

MOST fishery interests agree that things are looking up for the future. Some of our most troublesome problems are being recognized and helpful solutions searched out—by both business and government authorities. You can read about them on other pages in this magazine.

With the American economy in general on a high level, and most lines of business apparently destined to remain that way, we believe that the fisheries situation also will shape up quite satisfactorily.

Our efforts now and always are dedicated to the creation of bigger and better markets for canned tuna, and to advance the best interests of the entire tuna industry.

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